

## Saturday and Sunday Brunch

### Eggs

**2 Eggs** Any style with home fries, and choice of Toast, English muffin or Biscuit... 4.95

**Eggs Benedict** with hollandaise sauce served with our home fries 8.95

**Eggs Benedict Oscar** Traditional Benedict topped with lump crab served with our home fries... 11.95

**Pigs in a Blanket** served with Home fries and Maple syrup... 7.95

**2 sausage gravy biscuits**... 5.95

### Omelettes

Served with home fries, and toast or biscuit

**3 Cheese Omelette** pepper jack, Swiss and cheddar... 6.95

**2 Meat and Cheese Omelette** bacon, sausage and cheddar... 8.95

**Veggie and Cheese Omelette** Tomato, onion, peppers and broccoli with cheddar... 7.95

**Texas Omelette** Peppers, tomatoes, onions, Cheddar, and Jalapeños... 7.95

**Egg White Omelette** Design your own from our list of add ins... 4.95

**Breakfast Burrito** Eggs, cheddar cheese, Bacon or sausage, potatoes salsa, green onions, wrapped in a fresh tortilla... 8.95

### Crepes

**Crepes Suzette** tender crepes with a creamy butter sauce... 7.95

**Crepes Eclair** Stuffed with french custard and topped with a chocolate drizzle... 8.95

**Crepes Caramelized apples and cinnamon** stuffed with caramelized apples and cinnamon and topped with whipped cream... 8.95

### Fluffy Buttermilk Pancakes

**Pancakes Short Stack** (3)... 5.95

**Pancakes Large stack** (5)... 7.95

**Chocolate Chip pancakes** (3)... 7.95

**Blueberry Pancakes** (3) served with a creme anglaise... 7.95

### French Toast and Belgian Waffles

**Belgian Waffle**... 7.95

**Grand Marnier French Toast**... 6.95

**Cinnamon Roll French Toast**... 8.95

### Biscuits, Rolls and Pastry

**2 sausage gravy biscuit**... 5.95

**Cinnamon roll**... 3.95

**Bacon Egg and Cheese Biscuit, Roll or English Muffin**... 3.95

On a Croissant... add .75

**Bagel with Butter**... 2.50

**Bagel with Cream Cheese** 4.95

**Wild Blueberry Muffin**... 3.95

**Corn Muffin**... 3.95

**Breakfast Burrito**... 8.95

### Cereals

**Raisin Bran**... 4.95

**Organic Mini Wheats**... 4.95

**Oatmeal**... 4.95

**Grits**... 4.95

### Fruit

**Chilled grapefruit** with ginger sugar & mint... 4.95

**Fresh Fruit Bowl**... 4.95

### Sides

1 large egg... 1.50

English Muffin... 2.29

Pancake... 2.00

Biscuit... 1.99

Fruit Bowl small... 3.50

Home Fries... 1.99

Grits... 1.99

Toast... 1.99

Bacon... 2.59

Sausage... 2.59

Ham... 2.59

Croissant... 2.99

### Beverages

OJ... 2.50

Grapefruit juice... 2.50

Cranberry Juice... 2.50

Tomato Juice... 2.50

Coffee Reg or Decaf... 2.00

Tea reg or Decaf... 2.00

Herb Tea... 2.50

Chai Tea... 3.50

Latte... 3.00

Cappuccino... 3.00

Iced coffee... 2.50

Iced Tea... 2.00

Specialty Favored coffee... 3.75

Milk... 2.00

Chocolate Milk... 2.50

Red Bull... 4.95



**Kitty Hawk, NC**  
**Mile Post 2.5**

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## Tidbits

**Guinness Battered Brie** with warm raspberry sauce garnished with fresh ground walnuts... 7.95 **(4)**

**Calamari** Generous Hand cut and delicately fried in a dusting of spices and served with a delicate sun dried tomato and chili sauce and a tangy Lemon mint Aioli... 9.95

### Chesapeake Bay Blue Crab Dip

served piping hot with crisp house made tortilla chips... 8.95

**Escargot** nestled atop an herbed garlic mushroom cap and drizzled with fresh Demi garlic butter 9.95 **(5)**

**Oysters Rockefeller** Oysters smothered in an Argyles Asian version of Rockefeller topping... 10.95 **(5)**

**Rings of Saturn** tender slices of Filet Mignon rolled with a garden fresh herb cheese and finished with a Cabernet Demi Glace... 10.95 **4**

**Fried Green Tomatoes** Tender slices of green tomatoes dredged in our house mix and served with Argyle Voo Doo Sauce... 8.95

**6**

### Toasted French Bread Bruschetta

wedges of housemate french bread topped with diced tomato, fresh basil and fresh Mozzarella... 8.95 **(3)**

### Fried Pimento Cheese Balls

House made cheese light and delicate 8.95 **(3)**

**Ahi Tuna Spring Rolls** wrapped with seared salad, wasabi, and house pickled ginger 9.95 **(2)**

**Brie in Puff Pastry** Served with fresh fruit and a warm raspberry sauce 11.95 **sliced apple 1/2, 3 strawberries, grapes 6, berries 10**

**Stuffed Mushrooms**Lump crab stuffing topped with a cheese bejewel sauce 10.95 **4**

## Soups

**French Onion** An aromatic broth soup with caramelized onions with a crisp French crostini and bubbling Gruyere cheese... 6.95

**Lobster and Shrimp Bisque** a creamy blend of shrimp and lobster in a delicate sherry infused bisque 7.95

**Seafood Corn Chowder** silky smooth with bits of potato, bacon, cheese, clams, crabbed chives 7.95

## Salads

**Argyles House Salad** Fresh romaine lettuce, tomatoes, red onion, carrot and broccoli shred, cucumbers, with your choice of dressing... 6.95

**Plastic tube, 4 cakes and tomatoes on rim with black pepper rim**

**Caesar Salad** Tender leaves of fresh romaine lettuce, Romano Cheese parmesan crisps and our special house dressing...7.95

**Brochette Argyle** with garden fresh tomatoes, fresh mozzarella, fresh basil and drizzled with a Balsamic reduction... 7.95 5 slices mozzarella with 4 crostini, pinch of spring mix and drizzle with balsamic

### Key West Nuts and Berry Salad

Mixed greens, romaine, carrots, red onion, cucumbers, cauliflower pearls, tomato, Red cabbage, cranberries, Goat Cheese and honey pecans served with your choice of dressing... 8.95

## Burgers

**Argyles Make your own Burger** The Fresh Market prime ground beef served with Lettuce, tomato, red onion and our seasoned fries... 10.95 Add cheese... .75 Other toppings .75

**Kitty Hawk Burger** The Fresh Market prime ground beef served with saute mushrooms, and onions and bacon with Swiss cheese and fries 11.95

**Veggie Burger** a melange of fresh vegetables, beans, herbs and spices topped with our house made voodoo sauce, lettuce and tomato atop a fresh roll served with seasoned fries... 9.95

**The Beach Burger** Bourbon infused BBQ pulled pork, house slaw atop a fresh made roll and served with our seasoned french fries... 10.95

## FlatBreads

**Chicken Pesto Flatbread** diced chicken breast combined with a creamy pesto sauce topped with caramelized onions and Mozzarella... 9.95

**Margarita Flatbread** garden tomatoes layered with fresh basil and marinara topped with fresh mozzarella... 8.95

**Bourbon Steak Flatbread** finely diced Angus steak with a crafted Bourbon sauce topped with caramelized onions, wild mushrooms and Smoked gouda cheese... 8.95

**Hawaiian Flatbread Fresh** diced pineapple, Sweet Pepper Rings, Green onion, Mozzarella cheese topped with Balsamic Reduction 8.95

## From the Steamer

### Seasoned Shrimp

Half pound... 9.95

Full pound... 18.95

**Snow Crab Legs** served with butter or cocktail sauce... Market Price

### Oysters

Half dozen... 10.95

Full dozen... 19.95

## Argyles Bowl Meals

**Honey Siracha Chicken Bowl** Filled with a free range organic chicken breast seared in a honey Siracha sauce over rice noodles and stir fried vegetables... 18.95

**Vegetarian Rice Bowl** a melange of matchstick vegetables sautéed with a soy infused ginger sesame garlic sauce... 18.95

**Cuban Beef Bowl** Tender pieces of Angus beef rolled in cuban spices and sautéed served with red beans and rice... 21.95

**Chipotle Chicken Burrito Bowl** Organic free range Chicken over a bed of mixed beans, rice and vegetables 18.95

**Fish Taco Bowl** Spiced grilled Mahi over creamy cabbage slaw topped with crispy corn tortilla strips and avocado... 21.95

## Dinner Tuesday thru Sunday

## Plates of Art

**Island Lump Crab Cakes** made with lump crab and seasonings served with a delicate crab and lobster sauce, and Chefs choice seasonal accompaniments... 25.95

**Wasabi and Coriander crusted Ahi Tuna Filet** accompanied by sweet Asian garlic sauce, paired with a risotto spring roll and garden selection... 23.95

**Seafood Tower** Jumbo shrimp, scallops, clams, and green lip mussels Crafted with charred tomato, saffron, garlic and shallots accompanied by a bed of Risotto 25.95

**Chefs Pasta Provencal** cheese filled tortellini sumptuously surrounded in creamy parmesan, garlic, shallot, sun dried tomato, wild mushroom, and artichoke sauce... 18.95

With shrimp... 23.95

**Jumbo tempura Coconut Shrimp** dressed with a tropical fruit and rum puree accompanied by a risotto spring roll and seasonal vegetables... 18.95

**Pan Seared Maple Leaf Breast of Duck** Seared duck breasts glazed with an aromatic Pomegranate Bordelaise Sauce, And matched with Chefs choice of seasonal accompaniments... 24.95

**Southwest Texas Antelope** (free range) Tender medallions fanned with a aromatic fruit demi glace created nightly, and Chefs choice of seasonal accompaniments... 31.95

**Shrimp Daniel** Large Shrimp stuffed with our home made crab cake and finished with a lobster, shrimp and herb sauce and our starch and vegetable du Jour... 25.95 **5**

**Filet Mignon** Seared Grass Fed 6oz dressed with a Rich Demi Glace and served with the chefs Seasonal Accompaniments 28.95

**BBQ Braised Beef Short Ribs** slow oven braised and melded with a Pineapple Habanero BBQ Sauce paired with our seasonal Accompaniments... 25.95

**Moroccan Spiced Antibiotic Free Range Chicken Breast** with a cucumber tatziki Sauce and served with an apricot and fig couscous and matchstick veggies 21.95

**Charred Mahi Mahi** Artfully topped with a fresh Pineapple Salsa and offered with our Chefs seasonal accompaniments... 23.95

**Pan Seared Sea Scallops** surrounding our nest of Creamy Risotto and topped with a Savory Lemon and basil infused beurre blanc... 26.95

**Grass Fed Angus Flat Iron Steak** Topped With a pistachio Pesto and served with a smoked Gouda mac and Cheese 21.95

Sharing Charge of 5.00 includes extra starch and vegetable

20% Gratuity added to parties of 5 or more and separate check requests

Price reflects entrée, fresh Argyles bread, and accompaniments. Argyles creations are made fresh to order, please allow our chef time to prepare your selection the way you like. Eating Raw or undercooked items may cause health issues